



☰  
☰  
☰  
**CATEGORY**

Bakery, Patisserie



**FINISHED  
PRODUCT**

Filling

# CAPPUCCINO COFFEE FILLING (USING PETTINA FOND SUISSE)

## INGREDIENTS

### Group 1

Ingredient

Pettina Fond Suisse

Milk (fresh)

Cream (unwhipped)

Apito Coffee Flavouring Paste

KG

0.300

0.500

0.500

0.050

**Total Weight: 1.350**

## METHOD

1. Place ingredients in mixing bowl.
2. Whisk on top speed for 5-7 minutes until required volume is attained.

Notes: This recipe is also suitable for both strawberry & lemon filling by replacing APITO COFFEE FLAVOURING PASTE with APITO STRAWBERRY or LEMON FLAVOURING PASTE.

For chocolate filling replace APITO FRUIT FLAVOURING PASTE with 50 g of cocoa powder and 400 g of CHOCKEX SUPREME.